MEAT INSPECTION LAW
ARRANGEMENT OF SECTIONS

SECTION
1. Veterinary officer to examine
2. Carcass of slaughtered animals
3. Approval of instruments
4. Inspection of meat
5. Prevention of undue suffering by animals
6. Removal of brands or other distinguishing marks prohibited
7. Obstruction of veterinary officer
8. Regulations
9. Offence and penalties
10. Power to vary Second Schedule
11. Interpretation
12. Citation and commencement

SCHEDULES
MEAT INSPECTION LAW

A LAW TO PROVIDE FOR THE INSPECTION OF MEAT AND MEAT PRODUCTS IN LAGOS STATE AND FOR CONNECTED PURPOSES

[1978 No.15.]

[Commencement] [1st August, 1978]

1. **Veterinary officer to examine**
   (1) Notwithstanding the provisions of any other law or enactment, as from the commencement of this Law all animals intended for slaughter for sale shall be inspected and examined by a veterinary officer at such reasonable hours and places he may appoint.
   (2) If after inspection and examination an animal is certified as fit for slaughter, the veterinary officer shall issue a certificate of fitness in respect of that animal.
   (3) Every animal which has been inspected and for which a certificate of fitness for slaughter has been issued shall be slaughtered within twenty-four hours of the issue of such a certificate otherwise the certificate of fitness for slaughter shall become invalid.

2. **Carcass of slaughtered animals**
   (1) The carcass of each animal shall, after slaughter, be examined by a veterinary officer and the whole or any part found to be diseased shall be condemned by the veterinary officer and disposed of in such manner as the veterinary officer may in writing approve.
   (2) The cost of such disposal shall be borne by the owner of such carcass.
   (3) An animal shall be deemed to be diseased if it is found by a veterinary officer to be suffering from any of the diseases specified in the First Schedule to this Law.

3. **Approval of instruments**
   All instruments used for the slaughter of animals shall be approved by the veterinary officer.

4. **Inspection of meat**
   A veterinary officer may, at all reasonable hours, inspect any meat exposed for sale or deposited in any place for the purpose of sale or of preparation for sale and intended for human consumption and any such meat found by the veterinary officer to be unwholesome or unfit for human consumption, shall be condemned by him and disposed of in such manner as he may in writing approve provided that such meat is prevented from being used as food for man.

5. **Prevention of undue suffering by animals**
   (1) If the veterinary officer is of the opinion that undue suffering is being caused to any animal by reason of overcrowding, insufficient shelter, or otherwise, he may require the owner or person for the time being in charge or appearing to be in charge of such animal as he may consider necessary or desirable to prevent or mitigate such suffering or the veterinary officer may himself take such steps.
   (2) All expenses incurred by the veterinary officer in the exercise of the powers conferred by this section shall be recovered as debt to the State from the owner of the animal, or from the person in charge at the time when such expenditure was incurred.
   (3) Any person who refuses or willfully fails to comply with any requirement of the veterinary officer under this Section commits an offence and shall on conviction be liable to a fine of One Hundred Naira (₦100.00) or to six (6) months’ imprisonment or both.

6. **Removal of brands or other distinguishing marks prohibited**
   (1) Any person who-
      (a) removes, destroys or defaces any brand or other distinguishing mark from any animal or carcass; or
is in possession of any animal or carcass from which any brand or other distinguishing mark has been removed or on which any such brand or mark has been defaced or destroyed; or
(p) purchases any animal or carcass whose brand or other distinguishing mark has been removed or whose brand or other distinguishing mark has been defaced,

commit an offence and on conviction be liable to a fine of Two Hundred Naira (₦200.00) or twelve (12) months imprisonment or both.

(2) In any proceedings for an offence under subsection (1) of this Section the onus shall lie on the accused person to satisfy the court that he had good and sufficient reason for doing the act in respect of which the proceedings have been taken, or as the case may be, for being in possession of the animal or carcass in respect of which proceedings have been taken.

(3) Where in any proceedings under subsection (1) of this Section any person is proved to have been in possession of any animal or carcass-

(a) from which any brand or other distinguishing mark has been removed; or
(b) from which any brand or other distinguishing mark has been defaced or destroyed,

he shall, unless and until he proves the contrary, be deemed to have removed, defaced or destroyed as the case may be, such brand or other distinguishing mark.

7. **Obstruction of veterinary officer**

Any person who obstructs or in any way interferes with or fails to comply with the lawful requirements of a veterinary officer or other person in the performance or exercise of his functions under this Law commits an offence.

8. **Regulations**

(1) The Commissioner for Agriculture and Co-operatives may make regulations in accordance with the Regulations Approval Law providing for any matter for which provisions appears to him to be necessary for the purpose of giving effect to the provisions of this Law and in particular, without prejudice to the generality of the foregoing, for all or any of the following matters-

(a) the registration of marks, stamps, brands, or labels used for the branding or marking of meat, hides or skins, or any other products derived from slaughtered animals;

(b) for securing the inspection of animals intended for slaughter, and carcass, for the purpose of ascertaining whether meat intended for human consumption, is fit for such consumption;

(c) for requiring the staining or sterilisation in accordance with the regulations of meat which is unfit for human consumption, or thought not fit for human consumption;

(d) the inspection of meat coming into any designated area;

(e) the branding, marking, or grading of meat, hides or skins or any other products derived from slaughtered animals;

(f) the branding of tins or other containers of meat or products of meat, and the branding of packages containing any such tins or containers;

(g) the storage and treatment of meat intended for human consumption, and receptive processes in respect of such meat;

(h) the destruction or the disposal of any animal carcass or meat which is diseased;

(i) prescribing the method of assessing and paying compensation for condemned animals and meat;

(j) prohibiting the use for feeding purposes of any diseased meat or offal, or of any raw offal;

(k) prescribing the methods of slaughter which are not humane;
(1) imposing penalties for offences against regulations made under this Law not exceeding a fine of ₦100.00 N90,000:00 (One Hundred naira) or imprisonment for six (6) months or both.

(2) Any regulations made under this Section may apply generally throughout the State or may be made to apply within such designated area or areas or parts as may be specified.

(3) The Commissioner for Agriculture and Co-operatives shall take such steps as he may think expedient for causing the publication of codes of practice in connection with matters or purposes which may be the subject of regulations under this Section for the purpose of giving advice and guidance to persons responsible for compliance with such regulations.

9. Offence and Penalties

(1) Any person who contravenes any of the provisions of this Law for which no penalty is prescribed commits an offence and on conviction be liable to a fine not exceeding ₦180,000.00 (One Hundred and Eighty Thousand Naira) or to imprisonment for a period not exceeding one (1) year or both.

(2) Where a person convicted for an offence under this Law or under any regulation is a body corporate, any person who at the time of the commission of the offence was a director, manager, secretary or other officer of such body corporate shall also be deemed guilty of that offence unless he proves that the act or commission which constituted the offence was committed or made without his consent.

10. Power to vary Second Schedule

The Commissioner for Agriculture and Co-operatives may by order in writing, vary the list of animals specified in the Second Schedule to this Law.

11. Interpretation

In this Law, unless the context otherwise requires—

“animals” means any of the animals specified in the First Schedule;

“brands” includes any work or stamp and any tag or label bearing any mark or stamp;

“carcass” means the dead body of an animal and includes any part which has been severed therefrom;

“disease” means any of the diseases or conditions specified in the Second Schedule and it includes any other disease or conditions which the Commissioner for Agriculture and Co-operatives may by notice in the State Gazette declare to be a disease for the purposes of this Law;

“diseased” means infected with or affected by any disease;

“health officer” includes medical officer of health, sanitary inspector and other persons acting under the authority of the medical officer of health and serving in the Ministry of Health or in any Local Government area;

“lairage” means any premises used for the confinement of animals awaiting slaughter;

“meat” means every edible part of any slaughtered animal, whether the same is in its natural state or has been subjected to any freezing, chilling, salting, cooking, canning or other preservative process;

“Permanent Secretary” means the Permanent Secretary in the Ministry of Agriculture and Co-operatives;

“premises” means any land or building and includes any vehicle or conveyance of any kind whatsoever;

“veterinary officer” means a veterinary officer of the State Ministry of Agriculture and Natural Resources and includes any person authorised in writing to act as a veterinary officer for the purposes of this Law by the Permanent Secretary.

12. Citation and commencement

This Law may be cited as the Meat Inspection Law and shall come into force on the 1st August 1978.
Anthrax
Abscesses
Actinobacillosis
Actinomycosis
Anaplasmosis
Arthritis
Babesiosis
Blackquarter
Bluetongue
Bruising, extensive and severe
Cysticercosis
Caseous lymphadenitis
Contamination
Decomposition
Degeneration
Bistomatosis
Dropsy
Emaciation, pathological
Erysipelas
Foot-and-Mouth disease
Heart-water
Immaturity stillborn or unborn carcass
Inflammation
Jaundice
Leptospirosis
Leukemia
Malformation
Malignant catarrhal fever
Mastitis
Melenosis
Netritis
Mucosal disease complex
Oedema
Odour associated with disease or otherwise prejudicial to health
Parturient Paresis
Pericanditis
Peritonitis
Pigmentation
Pleurisy
Pneumonia and Pleuro-pneumonia
Polyarthritis
Pyaemia, including joint-ill
Rabies
Rinderpest
Sarcocystosis
Septiceemia
Salmonellosis
Swine erysipelas
Swine fever
Tetanus
Toxamia
Transit fever
Trichinosis
Trypenosomiasis
Tuberculosis
Tumors
Uraemia

SECOND SCHEDULE

Cattle
Goats
Pigs
Poultry
Sheep
SUBSIDIARY LEGISLATION
MEAT INSPECTION LAW
MEAT HYGIENE REGULATIONS
[L.S.L.N. 3 of 1992]
made under section 8 of
MEAT INSPECTION LAW Cap. M3
ARRANGEMENT OF REGULATIONS

PART 1

Design of Abattoirs, Meat shops, Lairages, etc.

REGULATIONS
1. Design of abattoir, meat shop, etc.
2. Provision of lairage
3. Slaughter halls
4. Accommodation for by-products
5. Facilities for personnel
6. Establishment and construction of abattoirs or meat shop
7. Floors
8. Walls
9. Ceiling and other surfaces
10. Lighting
11. Prevention of insects, rodents, etc.
12. Ventilation
13. Provision of water at slaughter houses
14. Drainage
15. Washing facilities and lavatory accommodation
16. Equipment
17. Sterilisation, preservation and medical examination
18. Refuse bins
19. First aid equipment
20. Receptacle for inedible or condemned materials
21. Receptacle for collection of blood
22. Equipment used in slaughtering not to be used for any other purpose
23. Storage of articles other than articles required for use in the slaughtering of animals prohibited
24. Grading and requirements of abattoir
25. Registration and licensing of abattoirs, etc.
26. Appointment of manager
27. Suspension/cancellation of license
28. Transfer of licence prohibited

PART 2

Transportation of Food Animals and Meat for Public Consumption

29. Transport of food animals
30. Vehicle specification and capacity
31. Construction of vehicle
32. Transportation of carcasses not chilled or frozen
33. Certificate of fitness for slaughter/human consumption, Fourth Schedule

PART 3

Methods, Causes or Slaughter of Food Animals and Poultry

34. Method of slaughter
35. Slaughter approved abattoirs
36. Emergency slaughter
37. Casualty slaughter
38. Ceremonial slaughter
39. Certificate of fitness, Fourth Schedule
40. Prohibition of slaughter of animal in a place other than an approved abattoir

PART 4
Preparation and Inspection of Meat Derived from Animal Slaughtered in Abattoirs

41. Dressing of slaughtered animal
42. Duty of employer to ensure compliance
43. Inspection of meat

PART 5
Ante-mortem and Post-mortem Inspection

44. Ante-mortem inspection
45. Post-mortem examination
46. General examination
47. Post-mortem examination of cattle
48. Post-mortem examination of sheep and goats
49. Post-mortem examination of pigs
50. Post-mortem examination of poultry
51. Post-mortem examination of fish

PART 6
Administration and General

52. Qualification of veterinary officer
53. Qualification of veterinary meat inspector
54. Time of slaughter
55. Duties of the owner of the abattoir/meat shop
56. Offences and penalties
57. Liability for nuisance
58. Power of Commissioner to institute enquiries
59. Obstruction of veterinary officer
60. Appeals
61. Prevention of undue suffering by animals

PART 7
Disposal of Diseased Meat and Other Carcasses

62. Disposal of meat unfit for human consumption

PART 8
Hygiene of Foods of Animal Origin

63. Isolation of diseased animal
64. Sanitation of premises
65. Sterilisation of equipment
66. Accumulation of refuse prohibited
67. Daily cleaning of scalding tanks
68. Wiping cloth not to be used for wiping meat
69. Sanitation of floors
70. Sanitation of lavatory
71. Prevention of rodents
72. Removal of hides and skins
73. Duty of person handling meat to wear overall
74. Persons handling meat to keep clean
75. Persons having sore prohibited
76. User of lavatory to wash hands
77. Changing of clothes and eating prohibited
78. Persons handling diseased meat to wash
79. Animal not intended for slaughter prohibited
80. Sick persons prohibited from entering slaughter house
81. Smoking prohibited
82. Spitting and urinating disallowed
83. Meat inspector, butchers subject to annual medical examination
84. Provision of first aid equipment
85. Power of Commissioner to give directives as to hygiene of animal foods

**PART 9**
*Supplemental*

86. Identification of workers
87. Inspection of employees’ lockers
88. Powers of management
89. Daily killing returns, Fifth Schedule
90. Fees, Third Schedule
91. Payment of meat inspection fee
92. Inspection of meat at shopping centre
93. Power to vary fees

**PART 10**
*Miscellaneous*

94. Trade animals to disembark at Agege Abattoir
95. Offences and penalties
96. Interpretation
97. Citation and commencement

**SCHEDULES**

**FIRST SCHEDULE**
Regulation 43

**SECOND SCHEDULE**
Regulation 25

**THIRD SCHEDULE**
Regulation 88

**FOURTH SCHEDULE**
Regulation 39

**FIFTH SCHEDULE**
Health Certificate

**SIXTH SCHEDULE**
List of Approved Abattoirs

**CATTLE TRAFFIC (ROUTES) REGULATIONS**

**SCHEDULE**
Routes of Entry
MEAT HYGIENE REGULATIONS
[L.S.L.N. 3 of 1992]

made under section 8 of
MEAT INSPECTION LAW

[Commencement] [1st January, 1991]

PART 1
Design of Abattoirs, Meat shops, Lairage, etc.

1. Design of abattoirs, meat shop, etc.
Every abattoir or meat shop shall be so designed that all operations may be carried out under hygienic conditions and so that adequate space and facilities are available for the ante-mortem inspection of animals intended for slaughter or sale and for the efficient performance of meat inspection.

2. Provision of lairage
(1) There shall be provided adequate lairage for the confinement of animals awaiting slaughter.
(2) The lairage shall include an isolation block.
(3) The floor of a lairage shall be of impervious non-slip material constructed so as to enable them to be thoroughly cleansed.
(4) The walls of fences and gates of any lairage shall be constructed to allow thorough cleansing by hosing with water under pressure.

3. Slaughter halls
(1) Every slaughter shall/slaughter-space shall be so arranged as to ensure that meat will not be liable to contamination by dirty material arising from the process of slaughtering and dressing.
(2) Facilities shall be provided for the identification of offal with the carcasses from which they are taken.

4. Accommodation for by-products
Adequate accommodation shall be provided for—
(a) the emptying and cleaning of stomach and intestines in a place effectively separated from the slaughtering and dressing processes and from any place where meat or offal are handled or kept;
(b) the floors shall be constructed so as to contain the storage of hides, skins, horns and other inedible materials which shall be separated from the slaughtering and dressing areas and from any place where meat or offal are handled or kept; and
(c) the storage of blood intended for human consumption or animal feed, which shall be separated from slaughtering and dressing areas, and also from where meat or offal are handled or kept.

5. Facilities for personnel
(1) There shall be provided separate rooms where employees may change their clothes, prepare and eat their meals.
(2) Flushing lavatories and washing facilities shall be situated conveniently near the facilities provided under paragraph (1) of this Regulation.

6. Establishment and construction of abattoirs or meat shop
(1) Every abattoir or meat shop shall be established or located in an area not subjected to regular and frequent flooding and shall be free from objectionable odours, smoke, dust or other contaminants.
(2) In every abattoir there shall be provided adequate working space for the satisfactory performance of all operations; and adequate ventilation, good natural or artificial lighting, adequate easy cleaning and disinfective facilities.
(3) The facilities provided in any abattoir or establishment shall be kept in good repair at all times.
(4) In every abattoir or meat shop or establishment, there shall be a physical separation between departments in which edible material is handled.

7. Floors
(1) All floors in any abattoir, meat shops, lairage, slaughter halls, hanging room or workroom shall be of impervious, non-slip material and without crevices.
(2) The floors shall be constructed so as to enable them to be thoroughly cleaned or disinfected if and when necessary.
(3) Every slaughter-hall and workroom floor shall be aid to have a fall of not less than 1 in 60 to effective drains or gullies.

8. Walls
(1) The interior walls surface of every slaughter hall or meat shop, hanging room, or workroom shall be faced with smooth, hard, impervious materials to a height of not less than 1.93 metres (6 feet) from the floor.
(2) The wall above the smooth hard impervious material shall be made of washable light colored surface.

9. Ceiling and other surfaces
Every ceiling, interior surface of all roofs, exposed beams, guiders and roof spans shall have a smooth surface so that it may easily be kept clean, and shall be so designed and constructed as to prevent accumulation of dirt and condensation.

10. Lighting
(1) There shall be provided natural or artificial light of intensity of 220 lux (20 foot candles) throughout every slaughter hall or meat shop and the workrooms.
(2) Where meat inspection is carried out the intensity of light shall not be less than 540 lux (50 foot candles).
(3) In other parts of the abattoir or meat shop 110 lux (10 foot candles) of light intensity shall be considered adequate.

11. Prevention of insects, rodents, etc.
The premises of every abattoir or meat shop shall be constructed so as to prevent the entry of rodents, insects, reptiles and birds.

12. Ventilation
(1) Except for humidity-controlled and temperature-controlled chambers the rooms of any abattoir shall be well ventilated to the external air.
(2) The ventilation openings shall be screened.
(3) The windows shall be fitted with whole panes and the windows which are open shall be screened.
(4) The screens shall be easily detachable for cleaning.
(5) Any internal window sill, where provided, shall be sloped to prevent the use of such sill as a shelf.
(6) There shall be provided at the main entrance screening with a spring to ensure continuous screening.

13. Provision of water at slaughter houses
Each slaughter house or meat shop shall have—
(a) sufficient supply of wholesome water at an adequate pressure throughout the premises and with adequate protection against contamination and pollution; and
(b) sufficient supply of wholesome hot water at no less than 820°C available in the slaughter hall and work-rooms at all times during the working hours.

14. Drainage
Each slaughter house shall have an effective drainage system incorporating traps for solids and shall be maintained in proper working order at all times.

15. Washing facilities and lavatory accommodation
(1) Washing facilities with hot and cold running water shall be provided in every abattoir (meat shop) slaughter hall and workroom and shall be conveniently situated at every lavatory accommodation.
(2) Soap shall be provided or other detergent, nail brushes and disposable towers.
(3) Lavatory accommodation provided shall be adequate and conveniently situated for the personnel working on the premises.
(4) Lavatories shall be supplied with water by means of suitable flushing appliance and no room in which lavatory is situated may communicate directly with any room where foods of animal origin or their products are handled, processed or stored.
(5) There shall be placed in every lavatory accommodation a notice drawing the attention of the user to the need to wash his hands after using the lavatory.

16. Equipment
(1) Every equipment and fittings in every abattoir or meat shop shall be made of metal or other durable material resistant to corrosion and also made of non-toxic, non-absorbent material which does not transmit odour and taste, and capable of withstanding repeated normal cleaning and disinfection.
(2) Stationery equipment made of durable material shall be installed as to permit easy access and thorough cleaning and disinfection.
(3) The use of leather or wood in equipment of fitting is prohibited except that wood may be used for the handle of knives and brooms.
(4) The cutting boards shall be composed of impervious material.
(5) The buildings and facilities provided in every abattoir shall be kept in good repair at all times.

17. Sterilisation, preservation and medical examination
(1) Boiling water or steam sterilisers shall be provided for the sterilisation of knives and shall be provided in every abattoir/meat shop and deep freezer/cold room for the preservation of meat if and when necessary.
(2) Every worker in any abattoir or meat shop shall wear protective clothing.
(3) Every meat vendor or handler shall be required to submit himself to medical examination at least once annually.

18. Refuse bins
In every abattoir or meat shop there shall be provided sufficient and suitable receptacles for the collection and removal of any garbage, refuse, soiled or used clothing.

19. First aid equipment
There shall be supplied and kept in every abattoir or meat shop first aid equipment in an accessible position.

20. Receptacle for inedible or condemned materials
The equipment and utensils used in every abattoir or meat shop first for inedible or condemned material shall be so identified, and shall not be used for edible products.
21. Receptacle for collection of blood
The receptacles used in every abattoir or meat shop for the collection of blood for human consumption shall be clearly identifiable and used for no other purpose.

22. Equipment used in slaughtering not to be used for any other purposes
The equipment and utensils used in every abattoir or meat shop for slaughtering and dressing shall not be used in other meat preparations such as cutting up or boning out.

23. Storage of articles other than articles required for use in the slaughtering of animals prohibited
No containers, particularly wooden crates, wooden boxes or carton or any other equipment or utensil shall be assembled or stored in any abattoir, or meat shop or in any other area where animals are slaughtered and dressed, or where meat is cut up or boned out, prepared, handled, packed or stored except such articles or equipment as are required for use in that part.

24. Grading and requirement of abattoir
(1) The application for approval of the establishment and maintenance of the grades of abattoirs defined in paragraphs (2) to (4) of this Regulation shall be submitted to the Director of Veterinary Services by any intending body or person for the purpose of obtaining a licence for the establishment, registration and renewal of the abattoir.
(2) A grade ‘A’ abattoir is a factory-type abattoir which is established for purely commercial purpose. The abattoir should meet the standard of meat exportation to overseas countries, slaughter operation takes place in hanging position and the carcasses are handled by overhead rails.
(3) A grade ‘B’ abattoir which combines commercial meat trade (carcasses only) with local slaughter. This type of abattoir is meant for trade only within the State including sales of meat for cold meat markets and departmental stores. The state capital as well as designated townships and urban areas with industries or institutions of more than local importance shall fulfill the requirements of grade abattoir. Slaughter operation shall take place in hanging position and the carcasses shall be handled by overhead rails. This may be referred to as slaughter house.
(4) A grade ‘C’ abattoir is meant for the slaughtering of animals for local consumption, and it is the lowest grade of abattoir that can be licensed under the Meat Inspection Law. This is also referred to as a slaughter slab. Artificial light of adequate intensity is a requirement in grade ‘C’ abattoir as in all cases of slaughter carried out in both.

25. Registration and licensing of abattoirs, etc.
(1) Every abattoir or establishment of meat/shopping centre or meat processing plant shall be approved and registered by the Veterinary Department of the Ministry responsible for meat inspection.
(2) An application for the grant of a licence for the establishment and registration of any abattoir or meat/shop under these Regulations shall be as prescribed in the forms below. VPH Form 1 and VPH Form 3 respectively of the Schedule to these Regulations and accompanied by the prescribed fee in the Third Schedule.
[VPH Form 1 and 3. Second Schedule]
(3) Any approval or disapproval of an application for the grant of licence for the establishment of any abattoir or meat shop under these Regulations shall be as prescribed in VPH Form 2 of the Second Schedule.
[VPH Form 2]
(4) An application for the grant of a licence for the establishment and registration of meat/shopping centre or processing plant under these Regulations shall be as prescribed in Form VPH Form 1A and VPH Form 3A respectively as prescribed in the Second Schedule and accompanied by the appropriate fee prescribed in the Third Schedule.
(5) Any approval or disapproval of an application for the establishment of any meat shopping centre or meat/processing plant under these Regulations shall be as prescribed in Form VPH Form 2A in the Second Schedule.

(6) Upon the registration of an abattoir it shall be assigned an official number in the manner prescribed in the Sixth Schedule to distinguish it from all others.

(7) Any licence granted under these Regulations for the operation of an abattoir/meat shop shall be as in Form VPH Form 4 as prescribed in the Second Schedule.

(8) The licence for the operation of a meat shop or processing plant shall be in the Form VPH Form 4 as prescribed in the Second Schedule.

(9) The application for the grant or renewal of a licence for the operation of an abattoir or of a meat shop or meat processing plant shall be made every year on the prescribed Form VPH Form 1 or VPH Form 1A respectively as shown in the Second Schedule on payment of the appropriate fee as prescribed in the Third Schedule.

26. Appointment of manager
(1) Any abattoir established under the provisions of these Regulations shall have a manager for the day to day running and proper sanitary maintenance of the abattoir.

(2) The manager shall perform such other functions as may be conferred or imposed upon him by the provisions of these Regulations.

(3) For the purpose of this Regulation the sanitary condition of an abattoir shall not be deemed to be maintained if the abattoir is not sufficiently lighted, ventilated, cleansed, disinfected, drained and provided with sufficient water supply; or if filth, refuse or anything likely to detrimentally affect the quality of meat is allowed to remain thereon.

27. Suspension/cancellation of licence
(1) The licence for the establishment or maintenance of an abattoir or meat shop may be suspended or cancelled by the order of Director of Veterinary Services if the owner or the person in control of the abattoir or meat shop fails to fulfill any of conditions necessary for the establishment or maintenance of the abattoir or meat shop.

(2) The suspension or cancellation which shall be communicated in writing shall remain in force until the Director of Veterinary Services is satisfied that the prescribed conditions are fulfilled or restored.

(3) Any person who fails to comply with the order of the Director of Veterinary Services commits an offence and shall be liable on conviction or fine of ₦50.00 (Fifty naira) or to a term of one month imprisonment.

28. Transfer of licence prohibited
(1) A license granted under these Regulations shall not be transferred to any other person without first obtaining an approval of an application for such a transfer from the Director of Veterinary Services.

(2) Any person who contravenes the provision of paragraph (1) of this Regulation commits an offence and shall be liable on conviction to a fine of ₦100.00 (One Hundred naira) or to a term for six months’ imprisonment.

PART 2
Transportation of Food Animals and Meat for Public Consumption

29. Transport of food animals
(1) Every food animal shall be transported to any abattoir by rail, road or on hoof.

(2) When any food animal is transported by rail or by vehicles, horned stock shall either be securely tied or separated by a partition from polled beasts.
(3) Cattle of different sexes, shall also be separated.
(4) Calves, sheep, goats and swine shall be separated from cattle by a partition.
(5) During wet season or inclement weather unroofed vehicles shall be provided with tarpaulin.
(6) Adequate cold, clean and potable water shall be made available to all stock during transportation.
(7) Suitable bedding shall also be provided in wagons.

30. Vehicle specification and capacity
(1) A vehicle of size 7.93m x 2.13 x 2.74m (26’ x 7’ x 9’) shall carry not more than 16 to 18 cattle, 100 to 110 pigs (on two decks) 170 to 190 sheep (on three decks).
(2) The height between two decks shall be at least 0.86m to 1.14m (2’ 10”–3’ 9”).
(3) A vehicle with three decks shall have a permanent roof.
(4) Where food animals are carried in vehicles loading and unloading ramps shall be installed to reduce incidence of fractures and bruises.

31. Construction of vehicle
Any vehicle meant for the transportation of food animals shall be constructed in such manner as to—
(a) allow animals to be loaded or unloaded easily;
(b) provide the floor with straws litters of floor gradings to minimise soiling by excreta;
(c) make the floor of upper deck of a railway truck impervious if animal is conveyed in the lower deck;
(d) make the vehicle easily cleansed and disinfected; and
(e) keep transport vehicle or truck in a good state of repair in clean and sanitary condition.

32. Transportation of carcasses not chilled or frozen
(1) Every refrigerated vehicle or rail wagon used for the transportation of carcasses shall be of approved size, and shall be constructed in such manner as to make it possible to be easily cleaned and disinfected with approved disinfectants.
(2) The vehicle or rail wagon shall be provided with over head rails and hooks for hanging carcasses.
(3) The outside of the vehicle or rail-wagon shall be of stainless steel.
(4) The refrigeration equipment in the vehicle shall be in proper functioning and in good working condition whenever carcasses are stored in it.
(5) A meat shall not be conveyed in any vehicle without any prior cleaning and disinfection.
(6) Stomachs shall be transported only after cleaning and scalding while heads and trotters shall be transported only after skinning or scalding or dehairing.

33. Certificate of fitness for slaughter/human consumption, Fourth Schedule
(1) Every animal due for slaughter shall be inspected at the appropriate veterinary control post by a veterinary officer prior to any transportation to any abattoir in the same town or a distant abattoir in another town.

[Fourth Schedule]

(2) Such consignment of animal travelling in vehicles or on hoof shall be accompanied with a certificate of fitness of animal for slaughter issued by the inspecting veterinary officer.
(3) Every consignment of passed meat or meat product shall be accompanied with such certificate to be known as VETERINARY HEALTH CERTIFICATE as specified in the Fourth Schedule.

PART 3
Methods, Causes of Slaughter of Food Animals and Poultry

34. Method of slaughter
The approved methods of the slaughter of animals shall be by—
(a) stunning (electrical captive bolt or wooden pole) combined with pithing or bleeding;
(b) Hala or Mohammedan Method;
(c) anaesthetisation by carbon dioxide in case of pigs;
(d) venesection in case of poultry.

35. Slaughter approved abattoirs
The slaughter of food animals shall be carried out at the approved abattoirs and during the approved slaughtering period.

36. Emergency slaughter
(1) An emergency slaughter of food animal may be carried out at the abattoir at any time due to ill-health, severe injuries or fracture.
(2) Any such animal slaughtered, if not at the abattoir, shall be bled, dressed and brought to the nearest approved abattoir (where applicable) for the purpose of post-mortem inspection.

37. Casualty slaughter
A casualty slaughter of animal may be carried out due to ill-health, severe injuries or fracture in which the animal may arrive at the abattoir for ante-mortem inspection to be carried out before slaughtering, dressing and post-mortem inspection.

38. Ceremonial slaughter
(1) A ceremonial slaughter may be carried out away from an abattoir during any festivity or social function.
(2) The owner of the animal intended to be slaughtered shall give enough written notice of the slaughter to the appropriate authority to enable the authority delegate a meat inspector to carry out ante-mortem and post-mortem inspection of the animal.
(3) If the carcass is found suitable for human consumption it shall be removed for consumption by the owner.

39. Certificate of fitness, Fourth Schedule
Every consignment of passed meat products shall be accompanied with such official certificate to be known as Certificate of Fitness of Animal for Slaughter/Certificate of Fitness of Meat for Human Consumption.

40. Prohibition of slaughter of animal in a place other than an approved abattoir
(1) Subject to the provisions of regulations 1, 2 and 3, no person shall—
   (a) slaughter any animal which is intended for sale for human consumption or dress the carcass of any such animal in any place other than in an approved abattoir; and
   (b) sell or exhibit for sale for human consumption or have in his possession for sale for human consumption any meat derived from any animal which is altogether in a place other than an approved abattoir.
(2) For the purpose of this paragraph, where any meat exhibited for sale for human consumption is found on the premises occupied or owned by any person, such meat shall be deemed to be in possession of that person, unless the contrary is proved.
(3) Any person who contravenes the provisions of this Regulation commits an offence and shall be liable to a fine of ₦100.00 (One Hundred naira) or to six months’ imprisonment or to both such fine and imprisonment.

PART 4
Preparation and Inspection of Meat Derived from Animal Slaughtered in Abattoirs

41. Dressing of slaughtered animal
The body of any animal slaughtered in an abattoir shall be dressed in such manner that—
   (a) the organs, viscera and blood derived from the animal shall after they have been removed from the body be kept until such a time and in such manner as the veterinary officer may direct for the purpose of ensuring their identity with the carcass;
(b) if the person dressing the body of the animal has reason to believe that there is in the meat or blood evidence of disease, he shall take no action, and ensure that no other person takes any action which might alter or destroy that evidence and shall comply with any instruction given by an inspector authorised to ensure that such evidence as aforesaid is not altered or destroyed; and
(c) the blood intended for human consumption or animal food shall be collected into a receptacle used only for collecting blood and shall be kept apart from blood not intended for human consumption.

42. Duty of employer to ensure compliance
Any employer or other person having control of any person engaged in the dressing of the body of an animal shall take all reasonable steps to ensure and secure compliance with the provision of these Regulations.

43. Inspection of meat
(1) Any meat or blood derived from any food animal shall not be removed from any abattoir until it has been inspected by a veterinary officer.
(2) The carcass of such animal shall be divided into such portions as the veterinary officer may require to enable him make his inspection and he may for the purpose of inspection, direct that the portion into which carcass is so divided shall be retained in the abattoir for such period as he may direct.
(3) An inspection of any meat derived from an animal slaughtered in an abattoir shall be made while the organs and viscera are being removed from the body of the animal failing which he shall inspect the meat of the animal as soon as practicable after the animal has been dressed.
(4) In making his inspection of any meat and blood derived from the animal, a meat inspector shall—
   (a) if, upon inspection of the meat or blood derived from an animal he is of the opinion that it shows evidence of disease or may for any other reason be unfit for human consumption, cause the meat or blood to be isolated and the meat or blood shall not be removed from the place of isolation until it has been re-inspected by a veterinary officer;
   (b) if upon making his inspection of the meat and blood derived from an animal the meat inspector is satisfied that the animal was suffering from any of the diseases specified in the First Schedule to these Regulations, he shall after having made any assessment which he is by that First Schedule required to make, give instructions that the meat or such part of the meat or the blood shall not be disposed of for human consumption but, except as provided under subparagraph (c) of these Regulations providing for the disposal of unsoured meat as provided in Part 7;
   (c) detain, seize or dispose of carcasses, viscera including organs, offal suspected of being diseased or found to be unsuitable for human consumption; and
   (d) after carcasses have been fully dressed and inspected, he shall stamp the carcasses with a specific purple dye or fire brands so as to check illegal slaughtering in unauthorised premises.
(5) Any stamp or brand mentioned in subparagraph (d) of paragraph (4) of this Regulation shall be in such form as may be presented by the Director of Veterinary Services.

PART 5
Ante-mortem and Post-mortem Inspection

44. Ante-mortem inspection
(1) Except where emergency slaughter is necessary, no animal shall be slaughtered for the purpose of producing meat or meat products unless ante-mortem inspection has been carried out and such an animal is found healthy.
(2) Any animal showing any sign of ill health shall be separated and slaughtered in an insolation block.
(3) No pregnant cattle shall be slaughtered.
(4) Any pregnant cattle shall be salvaged so as to retrieve the calves for care after parturition, and the cattle may be slaughtered after weaning of the salvaged calves.
(5) A certificate of fitness shall be issued to respect of each animal or separate groups of slaughtered animals which had successfully passed through ante-mortem inspection.

45. Post-mortem examination
A post-mortem inspection of any animal slaughtered for human consumption shall be carried out when the carcasses are being dressed.

46. General examination
During a general examination of any carcass regard shall be paid to—
(a) post-mortem inspection which shall be conducted immediately after the slaughter under adequate light desirable for the purpose of differentiating icteric carcass from coloration due to carotina feeding;
(b) the state of nutrition of the carcass (bodily condition);
(c) evidence of bruising, haemorrhage and abnormal colour;
(d) presence of localised or generalised oedema;
(e) efficiency of bleeding;
(f) evidence of abnormality of joints, bones, muscle or umbilicus;
(g) condition of the pleura and peritoneum;
(h) extent of rigor mortis or degrees of “setting in” after 24 hours under suitable conditions.

47. Post-mortem examination of cattle
The veterinary officer, while carrying out the post-mortem examination of cattle shall—
(1) in respect of the head—
(a) examine the surface and substance of tongue;
(b) inspect the lips, the palate and roof of the mouth;
(c) make multiple incisions into the retro-pharyngeal, sub-maxillary and para-toid-lymphatic glands;
(d) examine the check muscles, external and internal masseter muscles by making two paralleled incisions into such each muscles;
(e) inspect the two eyes for any abnormality.

The detailed examination of the head of a young may be modified at the discretion of the veterinary officer but the tongue and buccal cavity must always be examined.

(2) In respect of abdominal cavity—
(a) examine the stomachs and intestines the spleen and the omentum;
(b) make multiple incisions into the gastroplenic lymphatic gland;
(c) examine the surface and substance of the liver and make multiple incisions into the hepatic gland; the think part of the liver shall be incised in adult cattle;
(d) make multiple incisions into the renally lymphatic glands; the adrenal glands shall be examined in adult cattle;
(e) examine the uterus and ovaries.

(3) In respect of thoracic cavity—
(a) palpate the lungs and incise them at the base;
(b) make multiple incisions into the bronchial and mediastinal lymphatic gland;
(c) open the pericardium and examine the heart muscles; open the heart by an incision through the left ventricle and make further incisions into the heart wall.

(4) In respect of udder—
(a) incise the udder and examine it by observation and palpation;
(b) and make multiple incisions into the supramammary lymphatic glands.

(5) In respect of testicles and penis—
(a) examine the testicle and penis;
(b) make multiple incisions into the superficial inguinal lymphatic glands.

(6) In respect of feet—
  (a) examine all feet of the animal before it is removed from the abattoir.

(7) In respect of the carcass—
  (a) split and examine, brain, vertebrae, ribs sternum and spinal cord;
  (b) expose and incise the kidneys; examine the prescapular, prepectoral,
      presternal, suprasternal, xiphoid subdorsal, intercostal, iliac sublumbar, schiatic,
      precrural and poplitea glands.

48. Post-mortem examination of sheep and goats

The veterinary officer while carrying out the post-mortem examination of any sheep or goat shall—

(1) In respect of the head—
  (a) examine the lips, gum, tongue, roof of the mouth and the eyes.

(2) In respect of abdominal cavity—
  (a) examine the stomach and intestines the spleen and the omentum;
  (b) make multiple incisions into the renal lymphatic glands;
  (c) examine the uterus and ovaries.

(3) In respect of thoracic cavity—
  (a) examine and palpate the lungs and incise them at the base; and
  (b) open the pericardium and examine the heart muscle.

(4) In respect of the udder—
  (a) examine the udder by observation and palpation; and
  (b) in the cases of adult animals incise the udder and make multiple incisions into the
      supramammmary lymphatic glands.

(5) In respect of testicles and penis—
  (a) examine the testicles and penis;
  (b) and in the case of adult animals make multiple incisions into the superficial
      inguinal lymphatic glands.

(6) In respect of feet—
  (a) examine all four feet of animal before they are removed from the abattoir.

(7) In respect of the carcass—
  (a) examine the vertebrae, ribs, sternum;
  (b) palpate and observe such lymphatic glands as are readily accessible; and
  (c) make multiple incisions into the prescapular, superficial, inguinal suprammary and
      precrural lymphatic glands.

49. Post-mortem examination of pigs

The veterinary officer, while carrying out the post-mortem examination of pigs shall—

(1) In respect of the head—
  (a) examine the lips, gums and tongue;
  (b) make multiple incisions into the submaxillary lymphatic glands; and
  (c) examine the eyes.

(2) In respect of the abdominal cavity—
  (a) examine the stomach, intestines, spleen and omentum;
  (b) make multiple incisions into the gastroplenic and mesenteric lymphatic glands;
  (c) open the pericardium and examine the heart muscle.

(3) In respect of the udder—
  (a) examine the udder and make multiple incisions into the supramammmary lymphatic
      glands.

(4) In respect of the testicles and penis—
  (a) examine the testicles and penis;
  (b) make multiple incisions into the superficial inguinal lymphatic glands.

(5) In respect of the thoracic cavity—
(a) examine and palpate the lungs and incise them at base;
(b) make multiple incisions into the bronchial and mediastinal lymphatic glands;
(c) open the pericardium and examine the heart.

(6) In respect of the feet examine all the four feet of the animal before they are removed from the abattoir.

(7) In respect of the carcass—
(a) examine the vertebrae, ribs, spinal cord and brain;
(b) open and incise the kidney, cervical gland, prepectoral glands, prescapular gland, subdorsal gland, sublumbar gland, lilac gland, precrural gland if possible the poplitea gland.

50. **Post-mortem examination of poultry**
The veterinary officer while carrying out post-mortem examination of poultry shall—
(1) In respect of the whole body after feathering—
(a) examine the head, body and shanks;
(b) examine for contamination from plant and during processing;
(c) examine for traumatic or processing damage.

(2) In respect of the thoracic and abdominal cavity—
(a) examine the lungs and airsacs;
(b) examine and palpate the heart and the liver;
(c) examine the gizzard.

51. **Post-mortem examination of fish**
The veterinary officer while carrying out the post-mortem examination shall in respect of any fish—
(a) note the appearance and texture of the fish;
(b) examine the gills, eyes and skin of the fish; and
(c) note the odor of the fish.

PART 6
Administration and General

52. **Qualification of veterinary officer**
No person may be appointed as a Veterinary Officer for Meat Inspection Duties unless he is a qualified veterinary surgeon whose qualifications are registrable with the Veterinary Council of Nigeria and who is in the service of Lagos State Government Ministry of Agriculture and Co-operatives.

53. **Qualification of veterinary meat inspector**
No person may be assigned the duties of meat inspection or become a veterinary meat inspector unless he is an employee of Lagos State Government Ministry of Agriculture and Co-operatives of a cadre or grade of livestock superintendent or assistant livestock superintendent and he is a holder of a higher or ordinary diploma or equivalent in Animal Health and Husbandry of an Animal Health or equivalent school recognised by the National Livestock Development Committee, or other designated body or a livestock assistant/overseer/attendant trained in the art and science of meat inspection.

54. **Time of slaughter**
(1) No animal shall be slaughtered in the abattoir at any time other than the time and hour so fixed for the purpose by the veterinary officer.

(2) Notwithstanding the foregoing provisions of this Regulation, an animal may be slaughtered in any abattoir at a time other than the fixed time if—
(a) it has been affected by an accident, illness or other emergency;
(b) it is an animal which is required to be slaughtered without delay so as not to cause suffering to the animal.
55. Duties of the owner of the abattoir/meat shop
(1) The owners of the abattoir/meat shop/establishment shall be responsible for the maintenance, environmental sanitation and hygienic condition of the abattoir/meat shop/establishment and shall provide—
(a) adequate supply of potable water to the abattoir;
(b) thorough scrubbing of the floor of the abattoir after each day’s slaughter, with detergent and strong disinfectant.
(2) All the tables should be thoroughly washed everyday alongside with other gadgets.
(3) The abattoir and the immediate surrounding shall be swept everyday and the carcasses of dead animal other wastes-hours, bones, dung, etc. be removed daily.
(4) The owners shall maintain an effective and continuous programme for the control of insects, birds, rodents or other vermin within the abattoir.
(5) The building and facilities in very abattoir shall be kept in good repairs at all times.
(6) For the purpose of this Regulation the sanitary condition of an abattoir shall not be deemed to be maintained if the abattoir is not sufficiently lighted, ventilated, cleansed disinfected, disined and provided with sufficient water supply, or if filth, refuse or anything likely to detrimentally affect the quality of meat is allowed to remain thereon or in the immediately surrounding.

56. Offences and penalties
(1) Any person who contravenes or fails to comply with any provisions of these Regulations commits, an offence and shall be liable on conviction to a fine not exceeding ₦1,000.00 (One Thousand naira) or to imprisonment for term not exceeding six months, or both such fine and imprisonment.
(2) Where a person convicted of an offence under these Regulations is a body corporate, any person who at the time of the commission of the offence was manager or secretary or other responsible officer of such body corporate shall be deemed to be guilty of that offence unless he proves that the act of omission which constituted the offence was committed or made without his consent.

57. Liability for nuisance
Nothing in these Regulations or in any licence granted under these Regulations shall be interpreted so as to authorise the controlling authority of any of the agents of registered abattoir to commit a nuisance or shall affect the liability of any controlling authority or any of its agents in respect of the nuisance of the rights or powers of any person to abate a nuisance.

58. Power of Commissioner to institute enquiries
(1) The Commissioner may from time to time as he deems fit, cause an investigation to be made into the operation of any abattoir registered under these Regulations or into the business or the agent of the controlling authority of such abattoir.
(2) For the purposes of any such investigation the Commissioner may by order in writing signed by him require the controlling authority or its agent to produce for inspection of any person nominated in that behalf by the Commissioner any books or documents in the possession or under the control of such controlling authority or its agent relating to any matter affecting the operations of the abattoir or the business of that agent, and to allow copies of or extracts from such books or documents to be made by the person so nominated to inspect them.
(3) Any person who fails to comply with any order of the Commissioner under this Regulation or who deceives or obstructs any person nominated by the Commissioner for the purpose of any such investigation commits an offence under these Regulations and the provision of regulation 56 shall apply.

59. Obstruction of veterinary officer
Any person who obstructs or in any way interferes with or fails to comply with the lawful requirements of a veterinary officer or his assignee (the veterinary meat inspector) in the
performance or exercise of his functions under these Regulations commits an offence and shall be liable on conviction to a fine not exceeding ₦100.00 (One Hundred naira) or six months’ imprisonment or to both such fine and imprisonment.

60. Appeals
(1) Any person aggrieved—
   (a) by the refusal of the Director of Veterinary Services to grant a licence or renew the licence for an abattoir, or to register an abattoir;
   (b) by the suspension or cancellation by the Director of Veterinary Services of the license of an abattoir;
   (c) by any other act done in the course of a legitimate function of an official under these Regulations another paragraph may, within thirty days appeal to the Commissioner.
(2) The Commissioner, after considering the appeal shall make such decision as he thinks fit.

61. Prevention of undue suffering by animals
(1) If the veterinary officer is of the opinion that undue suffering is being caused to any animal by reason of overcrowding insufficient shelter, or otherwise he may require the owner or person for the time being in charge or appearing to be in charge of such animal as he may consider necessary or desirable to prevent or mitigate such suffering or the veterinary officer may himself take such steps.
(2) All expenses incurred by the veterinary officer in the exercise of the powers conferred by this section shall be recovered as debt to the State from the owner of the animal, or from the person in charge as the time when such expenditure was incurred.
(3) Any person who refuses or willfully fails to comply with any requirements of the veterinary officer under this section shall be guilty of an offence and shall on conviction be liable to a fine of ₦100.00 (One Hundred naira) or to one month imprisonment, or to both such fine and imprisonment.

PART 7
Disposal of Diseased Meat and Other Carcass

62. Disposal of meat unfit for human consumption
Any diseased or other carcasses, viscera or organs of any slaughtered animal found unfit for human consumption shall be disposed of by deep burial, or by burning or by sterilisation or in such other manner as the veterinary officer may direct.

PART 8
Hygiene of Foods of Animal Origin

63. Isolation of diseased animal
Any animal which is diseased or suspected of being diseased shall be isolated from all other animals and slaughtered separately.

64. Sanitation of premises
The premises, fixtures, fittings and equipments used for the preparation of meat shall be kept clean and steps shall be taken to avoid any risk or contamination with any meat known to be diseased.

65. Sterilisation of equipment
Any equipment coming into contact with meat known to be diseased shall be sterilised immediately and at the end of each working day.

66. Accumulation of refuse prohibition
Garbage or refuse shall not be allowed to accumulate in the premises.

67. Daily cleaning of scalding tanks
Scalding tanks shall be thoroughly cleaned at the end of each working day.
68. **Wiping cloth not to be used for wiping meat**
No wiping cloths shall be used for the purpose of wiping any carcass or offal, and any carcass or offal, may be cleansed; only with water which is run to waste after contact.

69. **Sanitation of floors**
Floors shall be cleansed frequently when slaughtering is taking place and the floor shall be thoroughly cleansed when work has been completed for the day.

70. **Sanitation of lavatory**
Lavatories, changing rooms and mess rooms shall be kept clean.

71. **Prevention of rodents**
Active steps shall be taken to prevent the presence of rodents, reptiles, birds and insects in and around the premises.

72. **Removal of hides and skins**
Hides and skins shall be removed from any slaughter house containing meat as soon as possible after separation from the carcasses.

73. **Duty of person handling meat to wear overall**
Any person handling meat or working where meat is prepared shall wear overall or other prescribed protective clothing including head covering and rubber or plastic boots capable of being thoroughly cleaned.

74. **Persons handling meat to keep clean**
Any person engaged in handling meat shall be kept clean by frequent washing.

75. **Persons having sore prohibited**
A person may not engage in handling meat if he has any sore, cut, or abrasion unless it is kept effectively covered with a suitable waterproof dressing.

76. **User of lavatory to wash hands**
Any person using the lavatory shall immediately after he has finished using it wash his hands thoroughly.

77. **Changing of clothes and eating prohibited**
A person may not change his clothes or consume food in any part of any room containing meat.

78. **Person handling diseased meat to wash**
Any person who has handled any meat known to be diseased, shall thoroughly wash with hot water and soap or detergent before handling any other meat.

79. **Animal not intended for slaughter prohibited**
Any animal not intended for slaughter may not be brought into a slaughter house.

80. **Sick persons prohibited from slaughter house**
Any person who is sick of any form of dysentery diarrhoea, typhoid fever, cholera, tuberculosis or skin infection or any other infectious disease whatsoever is prohibited from entering the slaughter house, particularly for the purpose of working in plants handling foods of animal origin.
81. Smoking prohibited
No tobacco shall be used except in the rooms set aside for the welfare or recreation of staff.

82. Spitting and urinating disallowed
No person shall spit or urinate in any part of a slaughter house.

83. Meat inspectors, butchers subject to annual medical examination
Meat inspectors, butchers and other meat handlers shall subject themselves to at least an annual medical examination.

84. Provision of first aid equipment
There shall be supplied and kept first aid equipment accessible to persons working in the premises where foods of animal origin are handled.

85. Power of Commissioner to give directives as to hygiene of animal foods
The Commissioner may from time to time prescribe any other step that may be taken at all stages to ensure the hygienic handling of goods of animal origin or the products

PART 9
Supplemental

86. Identification of workers
Every person employed in edible or inedible department of the category A and B abattoir except any member of the inspection staff or maintenance personnel shall be so identifiable by wearing durable identity card or clothing at all times while he is working in the establishment.

87. Inspection of employees’ lockers
(1) A veterinary officer of the categories A and B abattoir may from time to time make an inspection of all lockers and shelves used or intended to be used for holding personal belongings of workers employed in the edible department of an abattoir solely for the purpose of maintaining optimum hygienic conditions within the establishment.
(2) The management of the establishment and the workers shall comply with all requirements of the veterinary officer.

88. Power of management
(1) The management of every abattoir may confer right of entry into any abattoir on the following classes of people that is to say—
(a) employees or workers of the establishment;
(b) officials of the Lagos State Ministry of Agriculture and Co-operatives, or the State Ministry of Health or Local Government that has official duty to perform in the abattoir; and
(c) any owner of an animal or his representative who is in possession of a written permission of the veterinary officer to attend to slaughtering of his animals or any other person having such written permission.
(2) The management of the abattoir shall—
(a) comply with the instructions given by the controlling veterinary authority in all matters concerning meat hygiene and sanitation;
(b) give to the veterinary officer or veterinary meat inspector reasonable assistance and full co-operation as required to ensure effective ante-mortem and post-mortem examination and necessary inspection of meat or meat products in the chilling rooms;
(c) ensure that each animal brought for slaughter is clearly marked by the owner as prescribed for the purpose of its identification to the source and such animal
shall be admitted only within the authorised entry time as the veterinary officer may declare;

(d) take any animal which the veterinary officer suspects as diseased or rejects as unfit for human consumption to the isolation block where such animal shall be separately slaughtered and examined closely;

(e) deliver or cause to be delivered any carcass or part of carcass and offal already inspected, passed and certified as fit for human consumption from the abattoir to the market or other approved place for the purpose of sale;

(f) under the direction and supervision of a veterinary officer remove as soon as possible any meat rejected as unfit for human consumption into the appropriate disposal bin or retention room prior to its ultimate disposal.

(3) Any animal or whole carcass or part of any carcass which has been condemned shall be adequately disposed of as specified in Part 8 of these Regulations.

89. Daily killing returns, Fifth Schedule
The manager of every abattoir shall forward to the inspector in respect of each working day on the appropriate form as specified in the Fifth Schedule to these Regulations a return of the number and description of all stock slaughtered during the day.

90. Fees, Third Schedule
The fees payable under these Regulations shall be as prescribed in the Third Schedule to these Regulations.

91. Payment of meat inspection fees
The owner of any animal slaughtered in any abattoir shall pay to the authority responsible for meat inspection the appropriate fee due in respect of all slaughter stock inspected everyday in the abattoir.

92. Inspection of meat at shopping centre
A veterinary officer may, at all reasonable hours inspect any meat exposed for sale or deposited in any place for the purpose of sale or of preparation for sale and intended for human consumption and any such meat found by the veterinary officer to be unwholesome or unfit for human consumption, shall be condemned by him and disposed of as specified in Part 8 of these Regulations.

93. Power to vary fees
The Commissioner for Agriculture and Co-operatives may by order in writing vary the fees specified in the Third Schedule to these Regulations

PART 10
Miscellaneous

94. Trade animals to disembark at Agege Abattoir
All trade animals entering Lagos State shall disembark at the Abattoir/Lairage Complex, Oko-Oba, Agege.

95. Offences and penalties
Any person who contravenes any provisions of these Regulations is guilty of an offence and shall be liable to imprisonment of a term not exceeding 12 months or to a fine not less than ₦145,000.00 (One Hundred and Forty-five Thousand naira) or both.

[L.S.L.N. 6 of 1993]

96. Interpretation
In these Regulations, unless the context otherwise requires—
“abattoir” means any premises approved for slaughter of animals for human consumption, a slaughter house or a slaughter slab;
“animal” means any of the animals specified in the First Schedule;
“approved abattoirs” means the abattoirs approved by the Director Veterinary Services, Lagos State;
“authorised officer” means a veterinary surgeon;
“blood” means blood which is derived from an animal and is intended for human consumption or animal feed;
“carcass” means the body of any slaughtered animal after bleeding and dressing and including any part which has been severed therefrom;
“casualty slaughter” means an animal arriving in an abattoir for slaughter and due to ill health, severe injury or fractures and which goes through ante-mortem inspection carried out in the specified manned by a veterinary officer;
“cleaning” means the removal of objectionable matter;
“Commissioner” means the Commissioner responsible for Agriculture and Cooperatives;
“controlling authority” in relation to an abattoir means the veterinary officer or veterinary meat inspector;
“Director of Veterinary Services” means the Head of Veterinary Services Department of the State;
“disease” means any of the diseases or conditions specified in the First Schedule and any other disease or conditions specified as the Commissioner may declare to be a disease for the purpose of these Regulations;
“dressed” or “dressing”—
(a) in relation to slaughtered cattle and calves means the removal of head, hide or skin, viscera (including or not including kidney), genital organs, urinary bladder and feet up to the carpal and tarsal joints and udders of lactating animals, animals that have calved or are in advanced pregnancy;
(b) in relations to slaughtered pigs, means the removal of hair and bristles, claws, eyelids, viscera (including or not including kidneys), genital organs, urinary bladder, udders in the case of lactating animals, animals that have farrowed or are in advanced pregnancy, and the external acoustic unless in respect of that part an alternative effective form of cleaning is carried out;
(c) in relation to sheep and lambs, goats, and kids means the removal of the head (except in the case of young kids) the pelt or skin (including bladder feet up to the carpal and tarsal points,) and udders of lactating animals, animals that have given birth or are in advanced pregnancy;
(d) in relation to cattle and pigs includes where necessary the splitting of the carcasses or dividing the carcasses length wise on the median line;
“emergency slaughter” means the slaughtering of an animal in the abattoir or away from the abattoir due to ill-health, or severe injury;
“fit for human consumption” in relation to meat means an article which has been passed and appropriately branded by a veterinary officer and in which no changes due to disease, decomposition of contamination have subsequently been found;
“food of animal origin” means carcasses of cattle, camels, sheep, goats, pigs and poultry derived from the foregoing animals;
“meat” means every edible part of any slaughtered animal whether the same is in its natural state or has been subject to any freezing, chilling, salting, cooking, earning or other preservative process;
“penalty” means punishment, either payment being of money or imprisonment for a breach of regulation, rule, contact or order;
“potable water” means water that is pure and wholesome at the point of usage as drinking water where no coliform bacteria must be present in 100ml of the water;
“premises” including any land or building and any vehicle or conveyance of any kind whatsoever;
“protective clothing” include special garments, head wear and foot wear intended to prevent contamination of meat and used as outer-wears by persons in an abattoir;
“slaughter animal” means any animal brought into an abattoir for killing by venepuncture and proper bleeding for human consumption;
“time of slaughter” means the period between 12.00 a.m.–12.00 p.m. (noon);
“unfit for human consumption” in relation to meat means meat that is pronounced as inedible by reason of a disease, decomposition, defect injury or any other reason by a veterinary officer;
“veterinary meat inspector” means a staff of Veterinary Services Department of Staff Ministry of Agriculture and Co-operatives;
“veterinary surgeon” means any person who possesses a recognised qualification which is registrable and who is registered with the Veterinary Council of Nigeria;
“water” means potable water that meets the requirement of a public drinking water where no identified colony of E. Coli bacteria must be present in 100ml of the water by employing appropriate laboratory test.

97. Citation and commencement
These Regulations may be cited as the Meat Hygiene Regulations and shall be deemed to have come into force on the 1 January 1991.
FIRST SCHEDULE
Regulation 43

CIRCUMSTANCES IN WHICH A VETERINARY OFFICER IS REQUIRED TO GIVE INSTRUCTION THAT MEAT SHALL NOT BE DISPOSED OF FOR HUMAN CONSUMPTION

1. The veterinary officer shall direct that no part of the carcass, organs, viscera or blood of any animal shall be sold for human consumption if he is satisfied from his examination of the carcass, organs of viscera that the animal was suffering from any of the following diseased conditions—

(a) Disease of Animal
   Abscess
   Anthrax
   Actinobacillosis
   Actinomycosis
   Anaplasmosis
   Arthritis
   Babesiosis
   Blackquater
   Bluetongue
   Bruising, extensive and severe
   Caseous lymphadenitis
   Contamination
   Cysticercosis
   Cysticercus boris
   Cysticercus ovis
   Cysticercus cellulose
   Decomposition
   Degeneration
   Distomatosis
   Dropsy
   Emaciation, pathological
   Erysipelas
   Foot-and-Mouth disease
   Heart-water
   Immaturity, stillborn or unborn carcass
   Inflammation
   Jaundice
   Leptospirosis
   Leukaemia
   Leptospirosis
   Malformation
   Malignant catarrhal fever
   Mastitis
   Melanosis
   Metritis Mucosal disease complex
   Oedema
   Odour associated with disease or otherwise prejudicial to health
   Parturient paresis
   Pericarditis
   Pigmentation
   Pleurisy
   Pneumonia and Pleuro-pneumonia
   Polyarthritis
   Pyaemia, including Joint-ill
Rabies
Rinderpest
Salmonellosis
Sarcocystosis
Septicaemia
Swine erysipelas
Swine fever
Tetanus, Texasma
Transit fever, Trichinosis
Trypanosomiasis, Tuberculosis
Umours, Uraemia
(b) Diseases of Poultry
Aspergillosis, Avian Leucosis
Coccidiosis, Emaciation (Bacterial or Parasitic) Fowl typhoid, Fowl pox, Gumboro disease Haemorrhagic syndrome, Histomoniasis, Mycoplasmosis Neoplasis, Newcastle disease, Salmonellosis, Toxaemia Tuberculosis
(c) Diseases of Fish
Anisakiasis, Botulism
Diphylllobothrium latum infection
Echinochasmus infection, Pargonimiasis
Guathostomiasis, Salmonellosis, Shigellosis Staphylococcosis
Febriosis, Colonorchiasis Heterpphiasis, Opisthorchiasis
2. The veterinary meat inspector shall direct that the blood of any animal shall not be sold for human consumption if he is satisfied—
   (a) that the carcass, organs or viscera of that animal are affected with any infectious condition; or
   (b) that the blood is contaminated by stomach contents or other extraneous matter.
3. (a) A veterinary officer shall determine whether tuberculosis is generalised or localized.
   (b) When as a result of his examination the veterinary officer is satisfied that a carcass, organ or viscera of an animal is affected with tuberculosis, he shall direct that—
      (i) any part of the carcass is affected;
      (ii) any part of carcass is contagious;
      (iii) the head including the tongue when tuberculosis exists in any lymphatic gland of the head;
      (iv) any organ in which tuberculosis exists in any form, shall not be sold for human consumption.
4. A veterinary officer shall direct that any part of a carcass or any organ or viscera contaminated with tuberculosis material shall not be sold for human consumption.
5. When the veterinary officer is satisfied that any part of a carcass or any organ is affected with localised infection or cysticercosis, he shall direct that, part or that organ shall not be sold for human consumption.
6. (1) If as a result of his inspection of a carcass, organs and viscera of an animal, the veterinary officer is satisfied that the following exist therein namely—
      (a) caseous lymphadenitis associated with Emaciation;
      (b) multiple, acute and actively progressive lesion of lymphadenities; or
      (c) multiple lesions of caseous lymphadenitis which are inactive but widespread;
      he shall direct that the part of the carcass, organs or viscera shall be sold for human consumption;
      <li4>(i) if caseous lymphadenitis lesion is localised in an organ the veterinary officer shall cause such an organ to be condemned.
7. Where, as a result of his examination the veterinary officer is satisfied that the whole or any part of the carcass or an organ derived from an animal is affected by a disease other than the ones mentioned in the foregoing paragraphs of the Schedule, he shall direct that the whole
of the carcass or all organs and viscera or part of the carcass and the part adjacent thereto or the organs or viscera, as he may think proper, shall not be sold for human consumption.

8. Where as a result of his examinations, the veterinary officer is satisfied that a part of the carcass, or an organ, or the viscera derived from an animal is affected by a slight localised infestation of a parasite not transmittable to man but that the remainder of the carcass, organ or viscera as the case may be is fit for human consumption, he shall trim the affected area with the surrounding part and shall direct that the trimmings shall not be sold for human consumption.
APPLICATION FOR A LICENCE TO *ESTABLISH/RENEW 
OPERATION OF AN ABATTOIR/MEAT SHOP

FORM ............................
.................................
.................................
Date ..............................

To:
The Honourable Commissioner,
Ministry of Agriculture and Co-operatives,
The Secretariat,
Alausa,
Ikeja,
Lagos State

Application is hereby made under the Meat Hygiene Regulations 1991 for a licence to establish/renew a licence to continue operation of an abattoir.

Grade ..............................for slaughtering Cattle, Sheep, Goat, Camels, Pigs and poultry for human consumption, in accordance with the provisions of the said Regulations.

Location (address) of Abattoir Grade .........................................................
..................................................................................................................

Name and Address of Owner .................................................................
..................................................................................................................

Site map and building plans are submitted herewith.
Application fee (non-refundable) paid.

Receipt No. .........................
Amount ..............................
..................................................................................................................

Signature of Applicant

*Delete if not applicable
SECOND SCHEDULE—continued

VPH FORM2

LAGOS STATE OF NIGERIA

*APPROVAL/DISAPPROVAL OF APPLICATION FOR A LICENCE TO *ESTABLISH/RENEW OPERATION OF AN ABATOIRMEAT SHOP

Ref. No……………………………… Ministry of Agriculture and Co-operatives, Department of Veterinary Service, Permanent Secretariat, Alausa, Ikeja Lagos State.

Date …………………………………

………………………………

………………………………

………………………………

………………………………

Your application ……………………………………………………………………dated for a licence to *establish/renew Operation of an Abattoir Grade ………………………………………………………………………………………………….

……………………………………………………………………………………………….

……………………………………………………………………………………………….

……………………………………………………………………………………………….

2. Failure to pay the licence fee within one month or to establish and register the abattoir within a year or comply with hygiene requirement will lead to cancellation of the Licence.

………………………………………………….

Director of Veterinary Services for Honourable Commissioner Ministry of Agriculture and Co-operatives

*Delete if not applicable.
SECOND SCHEDULE—continued

VPH FORM 3

LAGOS STATE OF NIGERIA

APPLICATION FOR REGISTRATION OF AN ABATTOIR

The Honourable Commissioner,
Ministry of Agriculture and Co-operatives,
The Secretariat,
Alausa,
Ikeja,
Lagos State.

1. Name of applicant .................................................................
2. Address of applicant ..............................................................
3. The particulars of the premises are as follows—
   (a) Location (address) of Abattoir and Grade ................................
   ..............................................................................................
   (b) Address ................................................................................
   (c) Local Government Area ........................................................
   (d) Dimensions of Building (dimensions of each building to be state separately).
      (i) ...........................................................................................
      (ii) ...........................................................................................
      (iii) ...........................................................................................
   (e) Materials of walls ......................................................................
   (j) Materials of roof .....................................................................
   (g) Materials of doors ...................................................................
   (h) Equipment .............................................................................
   (i) Water supply—
      (a) How obtained ......................................................................
      (b) Estimate quantity available daily ........................................

Date .................................................................
SECOND SCHEDULE—continued

VPH FORM 4

LAGOS STATE OF NIGERIA

LICENCE FOR OPERATION OF AN ABATTOIR/MEAT SHOP

- Licence No. 
- Effective Date 
- Expiry Date 
- Renewal Date

The Abattoir or Meat Shop situated at ................................................................. in the ..........................................................................................................................
Local Government Area of Lagos State belonging to ..........................................................
.............................................................................................................................. has been inspected and is duly registered to operate as Abattoir Grade "A/B/C for purpose of slaughtering of cattle, sheep, goats, camels, pigs and poultry and dressing or processing of their carcasses and by-products or both as the case may be for human consumption and for intercity/interstate meat trade.

......................................................
Director of Veterinary Services
For: Honourable Commissioner
Date ......................................................

*Delete if not applicable
LAGOS STATE OF NIGERIA

APPLICATION FOR A LICENCE TO ESTABLISH/RENEW OPERATION OF MEAT SHOP PROCESSING PLANT OPERATION

To:
The Honourable Commissioner,
Ministry of Agriculture and Co-operatives,
The Secretariat,
Alausa,
Ikeja,
Lagos State.

Application is hereby made under Meat Hygiene Regulations, 1991 for *a Licence/a renewal of licence to establish meat shopping centre processing plant for sale of meat/meat products for human consumption. Location (address) of eat shopping centre/processing plant.

Local Government Area ........................................................................................................
Name and Address of Owner ..............................................................................................
Site map and building plans are submitted herewith. Application Fee (non-refundable) paid.

Receipt No. ........................
Amount ..........................

*Delete if not applicable

Signature of Applicant
LAGOS STATE OF NIGERIA

APPROVAL/DISAPPROVAL OF APPLICATION FOR A LICENCE
TO: *ESTABLISHMENT MEAT SHOP/PROCESSING PLAN

Ref. No. ........................................... Ministries of Agriculture and Co-operatives,
Department of Veterinary Services.
The Secretariat,
Alausa,
Lagos State.
Date .................................

Your application No. ......................... dated ............................... for
a licence to *establish/renewal of Licence for the operation of Meat Shopping Centre/
Processing plant at .......................................................... Local Government Area
of Lagos State for sale of meat products for human consumption under the Meat Hygiene
Regulations 1991 is hereby *approved/not approved on account of the following reasons:
........................................................................................................................
........................................................................................................................

2. Licence is hereby granted for the *establishment/renewal of licence for the operation of a
meat shopping centre/processing plant at .......................................................... Failure to pay the Licence Fee within one month or to establish it within a year or comply
with hygiene requirement will lead to cancellation of the licence.

............................................................... Director of Veterinary Services
For: Honourable Commissioner

*Delete if not applicable.
APPLICATION FOR REGISTRATION OF
MEAT SHOP/PROCESSING PLANT

To:

The Honourable Commissioner,
Ministry of Agriculture and Co-operatives,
The Secretariat,
Alausa,
Ikeja.
Lagos State.

1. Name of Applicant ………………………………………………………………………………………………
2. Address of Applicant ……………………………………………………………………………………………
3. The particulars of the premises are as follows—
   (a) Location (Address) of meat shopping centre/processing plant ………………………………………
   (b) Local Government Area …………………………………………………………………………………...
   (c) Owner ………………………………………………………………………………………………………...
   (d) Dimensions of building (dimension of each building to be stated separately) ……………………
   (e) Materials of walls ……………………………………………………………………………………………
   (f) Materials of roof ……………………………………………………………………………………………
   (g) Materials of floors ……………………………………………………………………………………………
   (h) Equipment ………………………………………………………………………………………………………
   (i) Water supply—
      (i) How obtained ………………………………………………………………………………………………
      (ii) Estimate quantity available daily ………………………………………………………………………
         …………………………………………………………………………………………………………………
   (j) Drainage:
      (i) How constructed ……………………………………………………………………………………………
      (ii) Where discharged …………………………………………………………………………………………
   (k) Type of meat/or meat products to be sold …………………………………………………………………
   (l) Purpose:
      (i) For local consumption ………………………………………………………………………………………
      (ii) For interstate trade or export ……………………………………………………………………………
   (m) Method of disposal of offal …………………………………………………………………………………
       ………………………………………………………………………………………………………………………
   (n) State whether meat/meat by-products would be treated on same premises
       ………………………………………………………………………………………………………………………
   (o) The prescribed fee ₦…………………………………………………………………………………………
is enclosed.

Dated ………………………………………………………………………………………………………………………

Signature of Applicant

SECOND SCHEDULE—continued

FOR OFFICIAL USE ONLY
VPH FORM 4A

LAGOS STATE OF NIGERIA

LICENCE FOR OPERATION OF MEAT SHOP/
PROCESSING PLANT

License No. ........................
Effective Date .....................
Expiry Date ........................
Renewal Date ........................

The *Meat Shop/Shopping Centre/Processing Plant situated at ............................................................. in the 
(Town) .......................................................................................................................................................................
Local Government Area of Lagos State belonging to ...................................................................................... has been inspected and is duly registered to operate as a meat shop/shopping centre/processing plant for purpose of selling meat/meat products or processing meat/meat by-products for human consumption and for *intercity/interstate/export trade.

Director of Veterinary Services
For: Honourable Commissioner

Ministry of Agriculture and Co-operatives,
Department of Veterinary Services,
The Secretariat,
Alausa,
Ikeja,
Lagos State.

Date .................................

*Delete if not applicable
THIRD SCHEDULE

LAGOS STATE OF NIGERIA

Fees

1. (a) Application for licence to establish an abattoir
   (i) Grade A = ₦250.00 (Two Hundred and Fifty naira) N112,500:00;
   (ii) Grade B = ₦100.00 (One Hundred naira) N45,000:00( Forty Five Thousand Naira); and
   (iii) Grade C = ₦50.00 (Fifty naira) N 12,500:00 (Twelve Thousand Naira)

(b) Application for license to establish meat shop = ₦100.00 (One Hundred naira) N 45,000:00( Forty Five Thousand Naira only);

(c) Application for licence to establish meat processing plant = ₦100.00 (One Hundred naira) N 45,000:00( Forty Five Thousand Naira only).

2. (a) Application for inspection and registration of abattoir
   (i) Grade A = ₦250.00 (Two Hundred and Fifty naira) N112,500:00 ;
   (ii) Grade B = ₦100.00 (One Hundred naira) N 45,000:00( Forty Five Thousand Naira only); and
   (iii) Grade C = ₦50.00 (Fifty naira) N 12,500:00(Twelve Thousand Naira),

(b) Application for inspection and registration of meat shop = ₦50.00 (Fifty naira) (Twelve Thousand Naira);

(c) Application for inspection and registration of meat processing plant = ₦100.00 (One Hundred naira) N 45,000:00 (Forty Five Thousand Naira).

3. (a) Licence fee on approval of application for abattoir per year
   (i) Grade A = ₦1,000.00 (One Thousand naira);
   (ii) Grade B = ₦500.00 (Five Hundred naira); and
   (iii) Grade C = ₦250.00 (Two Hundred and Fifty naira),

(b) Licence fee for operation of meat shop per year = ₦250.00 (Two Hundred and Fifty naira) N112,500:00 ( One Hundred and Twelve thousand Five hundred Naira only) ;

(c) Licence fee for operation of meat processing plant per year = ₦500.00 (Five Hundred naira) N225,000:00 Two Hundred and Twenty Five Thousand Naira).

4. (a) Annual renewal of abattoir licence
   (i) Grade A = ₦500.00 (Five Hundred naira) N225,000:00 Two Hundred and Twenty Five Thousand Naira);
   (ii) Grade B = ₦300.00 (Three Hundred naira) N135,000:00(One Hundred and Thirty five Thousand Naira); and
   (iii) Grade C = ₦150.00 (One Hundred and Fifty naira) N 67,500:00( sixty Seven Thousand Five Hundred Naira),

(b) Annual renewal of meat shop license = ₦150.00 (One Hundred and Fifty naira) N 67,500:00( sixty Seven Thousand Five Hundred Naira) ;

(c) Annual renewal of meat processing plant = ₦300.00 (Three Hundred naira) N135,000:00(One Hundred and Thirty five Thousand Naira).

5. Meat inspection fee chargeable by the inspecting authority per head of:
   (a) Cattle;
   (b) Sheep, goats, pigs; and
   (c) Camels.
FOURTH SCHEDULE
LAGOS STATE OF NIGERIA
VETERINARY HEALTH CERTIFICATE FOR TRADE OF MEAT
Town/Station.................................................................

DETAILS FOR IDENTIFICATION OF MEAT

(i) Meat of......................................................................................................................

(Animal Species)

Type of parts........................................................................................................................
Type of packaging ................................................................................................................
Number of parts or packages............................................................................................
Net Weight...........................................................................................................................
Identification mark of consignment ....................................................................................
Serial Number of carcasses, or in the case of by products of slaughtering of the
Packages.............................................................................................................................

(ii) Origin of Meat:
Address and Veterinary control number/name of the approved slaughter house ............

........................................................................................................................................

(iii) Details of journey:
The meat is dispatched from ................................................. time .........................
Date .................................................................................................................................

(point of Origin)

to .................................................................................................................................

(Place and State of destination)

by following transport facilities .........................................................................................

........................................................................................................................................

(When dispatched by rail, truck or ship, the respective registration makes or numbers should be entered, in the case of dispatch by air the flight number.)
Name and address of consignor .........................................................................................
Name and address of consignee .........................................................................................
FIFTH SCHEDULE
HEALTH CERTIFICATE
I certify that the meat or by-products of slaughtering herein described are derived from animals that received ante-mortem and post-mortem inspection at the time of slaughter, and that the rest or by-products of slaughtering are sound, whole-some and otherwise fit for human food, and have been handled only in a sanitary manner.

……………………………..
Time, Place and Date
……………………………..
(Official seal or stamp)
………………………………….
Veterinary Officer

SIXTH SCHEDULE
LAGOS STATE GOVERNMENT
LIST OF APPROVED ABATTOIRS

A. Lagos Metropolis
(i) Central Abattoir and Lairage at Oko-Oba
   [L.S.L.N. 6 of 1993]
(ii) Matori Slaughter Slab
(iii) Ilaje Slaughter Slab
(iv) Coker Slaughter Slab
(v) Ogba Slaughter Slab
B. Badagry Slaughter Slab.
C. Ikorodu Slaughter Slab.
D. Epe Slaughter Slab.

Closed down w.e.f. 1st January 1991
For the slaughter of all sheep and goats.
**SIXTH SCHEDULE—continued**

**VPH FORM 5**

**LAGOS STATE OF NIGERIA**

<table>
<thead>
<tr>
<th>Name of Abattoir</th>
<th>Abattoir No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>Owner</td>
</tr>
<tr>
<td>Local Government Area</td>
<td></td>
</tr>
<tr>
<td>Date</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stock Species</th>
<th>Cattle</th>
<th>Calves</th>
<th>Camels</th>
<th>Horses</th>
<th>Donkeys</th>
<th>Pigs</th>
<th>Sheep</th>
<th>Goats</th>
<th>Game</th>
<th>Rabbits</th>
<th>Poultry</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>MF</td>
<td>FOWL</td>
<td>DUCKS</td>
<td>TURKEY</td>
</tr>
</tbody>
</table>

Number Slaughtered

Signature

---

**M-MALE**

**F-FEMALE**

Signature
1. Cattle routes of entry
All vehicles conveying cattle or meat animal into Lagos Metropolis for trading or slaughtering shall not pass any route other than the routes prescribed in the Schedule herein.

2. Place of disembarkation
All drivers of vehicles conveying cattle or meat animal into Lagos Metropolis for trading or slaughtering shall off load such cattle or meat animal at Abattoir and Lairage Complex, Oko-Oba, Agege.

3. Power to change routes of entry
The Commissioner with the approval of the Governor may from time to time change the routes of entry of cattle or meat animal as the case may be.

4. Penalty
Any driver who contravenes or fails to comply with any of the provisions of these Regulations shall be guilty of an offence and shall be liable as prescribed under section 5 of the Meat Animal Traffic, Trading and Slaughtering Law.

5. Citation and commencement
These Regulations may be cited as the Cattle Traffic (Routes) Regulations and shall come into force on 20th day May 1993.
ROUTE A
1. From Lagos Toll Gate through—
   (a) Isheri Road;
   (b) Ogba;
   (c) Yaya Abatan Road;
   (d) College Road;
   (e) Iju Road;
   (f) Railway Level Crossing at Fagba;
   (g) Railway Line Road; and
   (h) Abattoir.

[Order of 8 of 1999]

ROUTE B
1. From Ikorodu/Lagos Road through—
   (a) Ketu Mile 12; and
   (b) (a), (b), (c), (d) and (e) of Route A.
2. To Oko-Oba, Agege.

ROUTE C
1. From Abeokuta/Lagos Express Road through—
   (a) Agege Motor Road (Part of).
2. To Oko-Oba, Agege.

ROUTE D
1. From Epe Township through—
   (a) Itoikin Road;
   (b) Ikorodu/Lagos Express Way; and
   (c) Through Route B.
2. To Oko-Oba, Agege.

ROUTE E
1. From Ado-Odo/Badagry Express Way through—
   (a) Agbara/Lagos Road;
   (b) Iba Road;
   (c) Iba Road; and
   (d) Agege Motor Road (Part of).
2. To Oko-Oba, Agege.